



BREAKFAST & BRUNCH

Pastrami Benedict on Caraway Rye	\$ 14
Two poached eggs with Creole mustard hollandaise, pickled red onion	
Salmon Bagel	\$ 10
House-cured salmon on bagel with arugula, lemon-caper cream cheese and shaved red onion served with fruit	
Shrimp Creole Shakshuka	\$ 13
Two eggs, Louisiana shrimp, tomatoes, feta, herbs and sliced house bread	
Chai French Toast	\$ 9
With Louisiana Meyer lemon cream, winter fruit	
Buckwheat & Chia Seed Waffle (Gluten Free)	\$ 11
With passion fruit curd & winter fruit	
Gracious Granola & Yogurt Parfait	\$ 6.5
House-made granola, honeyed tahini yogurt, sliced fruit	
Toasted Housemade Bagel	\$ 3
Choice of salmon, lemon caper, roasted vegetable or plain cream cheese	
Build-a-Souffle Egg Sandwich	\$ 6.25

Starts with souffle egg then select from the following options:

- 1) Choose a bread: white cheddar biscuit, green onion bread or bagel
- 2) Choose a cheese: house-smoked cheddar, pepper jack or muenster
- 3) Choose a sauce: basil pesto or garlic aioli

Add Bacon / Egg / Cured Ham for \$1.25

Allergen Note

Gracious products are made in a facility with a variety of nuts and flours present. Please notify staff members of specific allergy concerns so we may better assist you in your order selection.

NOCHI CAFÉ

by gracious

LUNCH

Served 11 AM to 2 PM

PLATES & SPECIALS

Short Rib Debris Sandwich	\$ 15
Braised short rib with apricot and raisin chutney and harissa slaw on challah bun with fries	
Louisiana Crawfish Roll	\$ 13
Local crawfish salad with crab boil slaw and shiitake cracklin on house-baked New England-style lobster roll	
Piri Piri Fried Chicken	\$ 16
chili & garlic butter, cornmeal waffle, 3 Brothers' cane syrup	
Seared Gulf Fish	\$ 17
Seasoned with sumac and served with warm farro, preserved lemon and kale with creamy anchovy sauce	
Lamb Meatballs	\$ 15
With new potatoes, cucumber, yogurt, toasted israeli couscous, and raw vegetable salad	
Roasted Butternut Squash	\$ 13
Red onion, lentils, Louisiana pecan & olive tapenade, smoked paprika & labneh	
South Coast Mezze	\$ 9
Soom tahini beet dip, Louisiana field pea salad, carrot hummus, whipped feta, pickled okra and house bread	
Curried Lentil Handpie	\$ 8
Served with house salad	
Grilled Cauliflower	\$ 12
Quinoa, chermoula, apricot gastrique, kashkaval, dukkah crusted soft egg	

GRACIOUS SIGNATURE SANDWICHES

Smoked Turkey bacon, pesto, aioli and arugula on focaccia	\$ 9.5
Tarragon Chicken Salad Sandwich chicken salad topped with pickled red onion and lettuce on green onion bread	\$ 9.25
Smoked Ham pecan cheddar spread, pepper jelly and apple slices on baguette	\$ 9.5
Cuban ham and pork with Swiss, Creole mustard and sweet pickles on pressed Cuban bread	\$ 9.5
Meatloaf Pasture-raised beef, tomato jam and cheddar on green onion bread, served warm	\$ 9.5
Double Grilled Cheese Havarti, yellow cheddar and garlic aioli between three slices of sourdough <i>*Note: 15 min prep time</i>	\$ 9.5

GRAIN BOWLS, SALADS & SOUP

Chicken Salad on Greens tarragon chicken salad with golden raisins, almonds and sliced apple topped with pickled red onion	\$ 9.25
Farro Grain Bowl Farro, pickled beets, pine nuts, herbed goat cheese and turmeric-tahini dressing over spinach	\$ 9.95
House Salad (<i>Gluten Free</i>) mixed greens with toasted pecans, dried cranberries and choice of balsamic or creamy herb dressing	\$ 7.5
Soup Daily Soup	\$ 6
Soup and Salad Daily Soup plus a small house salad	\$ 8.5
Soup and Half Sandwich Daily soup plus choice of half a Smoked Ham, Single Grilled Cheese, or Tarragon Chicken Salad Sandwich on sourdough	\$ 9.5

~ Ask About our Kid-Friendly Options ~